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8. No person shall be allowed to use any barber shop as a dormitory.

9. Every barber shop shall cleanse his hands thoroughly immediately after serving each customer.

10. These regulations shall be posted in a conspicuous place in every barber shop.

Medical and Surgical Chests in Factories. (Reg. Bd. of H., May 6, 1914.)

CHAP. 13. Every person, firm, or corporation operating a factory or shop in which machinery is used for any manufacturing purpose, or for any other purpose, except for elevators, or for heating or hoisting apparatus, shall at all times keep and maintain, free of expense to the employees, a full set of the following articles, the same to be kept in a suitable dust-proof case:

Adhesive plaster, 1-inch roll and 2-inch roll.

Bandages, 2 dozen assorted sizes, 1 to 4 inches.

Absorbent cotton, 1 pound.

Gauze, 1 package of 10 yards.

Elastic tourniquet, 24 inches.

Safety pins, 2 dozen.

Splint material, 4 whitewood strips 30 by 4 by $\frac{3}{16}$.

Scissors, straight, 3-inch blade.

Basin, enamel.

Tablets, cor. sub. and citric acid, 100.

Carron oil, 1 quart.

Aromatic spirits of ammonia, 4 ounces.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., May 6, 1914.)

CHAP. 14. 1. No person, firm, or corporation shall engage in the production, sale, delivery, or distribution of milk in the town of Arlington except in accordance with the provisions of Revised Laws of Massachusetts, and of acts of the legislature additional thereto or in amendment thereof, and in compliance with the following rules and regulations of the board of health of the town.

2. Every person, firm, or corporation producing, keeping, or offering for sale milk in the town of Arlington shall annually, before the 1st day of June, make written application to the inspector of milk for a license, on forms prescribed by the board of health. No person in the town of Arlington shall engage in the business of producing milk for sale or in the sale or distribution of milk without a license so to do under these regulations and such conditions as the board of health may impose; and said license shall be revoked if the licensee fails to comply with the conditions of his license or the regulations of this board. All persons having a license to sell, deliver, or distribute milk in the town of Arlington shall keep a copy of the license constantly posted in a conspicuous place on the premises, and every person using a carriage or other vehicle for the delivery of milk for the purpose of sale in the town of Arlington shall have his name, license number, and place of business legibly placed on each outer side of such carriage or vehicle.

3. No milk shall be produced, kept, sold, or offered for sale in the town of Arlington from any cow or cows that are not properly cared for or from any cow or cows within 15 days before or 5 days after parturition, or that have not within one year been examined by competent authority and certified to be free from all diseases dangerous to the public health, or that are kept in a stable that is not in a clean, healthful, and sanitary condition, and that is not open to inspection by the board of health or the milk inspector at all times.

4. No milk shall be produced, kept, sold, or offered for sale in the town of Arlington unless it has been strained, mixed, and cooled immediately after it is drawn from the cow. Said milk shall not be strained, mixed, or cooled in any room which is not provided with tight walls and floor of such construction as will allow easy and thorough cleaning, or which is not kept constantly clean, or which is occupied by horses, cows, or other animals; or in any building which is used in whole or in part for domestic or sleeping purposes unless the storage room for milk is separated from the other parts of the building and provision made for the exclusion of outside dust and flies to the satisfaction of the board of health.

5. Milk kept for sale in any shop, restaurant, market, bakery, or other establishment shall be stored in a covered cooler box or refrigerator. No vessel containing milk for sale shall be allowed to stand outside of said cooler box or refrigerator except while a sale of said milk is being made. Every such cooler box or refrigerator shall be properly drained, cleansed, and cared for, and shall be kept tightly closed except during such intervals as are necessary for the introduction of milk or ice, and shall be kept only in such locations as shall be approved by the board of health.

6. The milk inspector shall, under the direction of this board, investigate and take samples to determine the quality of the milk sold, offered or exposed for sale, or intended for sale in this town; and he shall make, or cause to be made, examinations and inspections thereof to ascertain whether or not adulterated or impure milk is sold, kept, offered or exposed for sale, or intended for sale in said town contrary to the statutes of this Commonwealth or to the provisions of these rules and regulations. He shall visit dairies supplying milk in and to the inhabitants of the town of Arlington, and all places where milk is stored, kept, or offered for sale, as often as deemed necessary by this board; and he shall report the conditions thereof at the time of such inspection, in writing, to this board. He shall act as agent and prosecuting officer for the board of health in all matters pertaining to milk.

7. All cans, bottles, or other vessels of any sort used in the production, storage, sale, or distribution of milk in this town shall be cleaned and sterilized with boiling water or steam before they are again used for the same purpose; and all cans, measures, or other utensils made of metal shall be kept free from dents and rust, and there shall be proper appliances for washing all utensils used in the production, mixing, storage, sale, or distribution of milk; and all such utensils shall be washed, cleaned, and sterilized with boiling water or steam regularly after being so used.

8. The water used in washing apparatus and utensils must be from a public water supply, or, if from any other source, its use must be subject to the approval of the board of health.

9. No milk shall be brought into or carried within the town of Arlington for the purpose of sale which has been carried upon any wagon or vehicle which is not clean and free from offensive odors, or upon which swill, refuse, garbage, or decaying, unwholesome, or filthy matter is carried.

10. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall in the town of Arlington sell, exchange, or deliver, or have in his custody or possession with intent to sell, exchange, or deliver, any milk, skimmed milk, or cream which contains more than 500,000 bacteria per cubic centimeter, or any pathogenic micro-organism, or the temperature of which is in excess of 50° F.

11. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk for sale in this town shall notify the board of health immediately on the occurrence of any case or cases of infectious disease,

either in himself or his family, or among his employees or their immediate associates, or within the building or premises where milk is stored, sold, or distributed, and at the same time shall suspend the sale or distribution of milk until authorized to resume the same by the board of health. No vessel which has been handled by a person suffering from a disease or which is on the premises of a person in whose family or household infectious disease exists shall be removed to hold or convey milk until it has been thoroughly disinfected and sterilized under the supervision of an agent of the board of health.

12. Bottles or other milk containers shall not be left with any family in which there is any contagious disease, but milk may be delivered to such families by pouring into vessels furnished by said families. No bottle or other container previously left with any family in which a contagious disease occurs shall be removed therefrom except with the consent of the board of health in writing.

13. For the purpose of enabling the board of health to carry out and enforce the provisions of these rules and regulations, the milk inspector, acting as the authorized agent of, or any other qualified inspector or agent of, the board of health, or any member of said board, shall at all times have free access to all barns, stables, dairies, creameries, stores, wagons, and all other buildings or premises in which cattle are kept from which any part of the milk supply of the town of Arlington is obtained, or in which milk is received, kept, bottled, canned, or offered for sale, for the purpose of making inspection of said premises, cattle, vehicles, cans, vessels, measures, and other utensils used in conducting the handling, sale, and delivery of milk, and for the purpose of taking, for analysis or other tests to determine its quality, samples of milk kept or intended for sale in the town of Arlington.

14. Whoever tests milk or cream which is to be offered for sale, in any form, by tasting, shall do so by means of a spoon or piece of wood, paper, cardboard, or other article, and such spoon, piece of wood, paper, cardboard, or other article shall not again be brought in contact with the milk intended for sale or be used for testing milk until after being thoroughly washed and sterilized. No person shall permit his hands, fingers, lips, or tongue to come in contact with milk intended for sale in any form. All persons engaged in the tasting, mixing, or handling of milk for sale in any form shall, before engaging in such tasting, mixing, or handling, thoroughly clean his hands and finger nails and keep them clean and dry during such tasting, mixing, or handling. No person shall permit his hands, while wet, to remain or pass over any open vessel containing milk intended for sale in any form. No person shall fill a jar, can, or other receptacle with milk while the aforesaid jar, can, or other receptacle is held over an open vessel containing milk intended for sale in any form. No person who has sore throat, diarrhea, or is suffering from any other disturbance of the bowels, or has symptoms of infectious or contagious disease, who has been directly exposed to any infectious or contagious disease, shall engage in the handling of milk which is to be offered for sale or which is for sale.

15. No urinal, water-closet, or privy shall be located in rooms in which milk is handled, or so situated as to pollute the atmosphere of said rooms.

16. Dealers in milk are prohibited from allowing any person or persons not in their employ to loiter about the milk room or handle any vessel or utensil used in the sale and distribution of milk.

17. Every person, firm, or corporation in the town of Arlington engaged in the sale, delivery, or distribution of milk from dairies shall, upon request from the board, certify that the above rules are complied with by said dairies.

18. All persons engaged in the sale of milk, cream, skim milk, or buttermilk having the possession or custody of a bottle, can, or other receptacle used in

the sale, delivery, or transportation of milk, cream, skim milk, or buttermilk shall cause each such bottle, can, or receptacle to be cleaned immediately after the same has been emptied; and no such person shall deliver, receive, or have in his possession or custody any such bottle, can, or receptacle so used which has not been cleaned as aforesaid.

19. No person or corporation shall sell or offer, expose, or keep for sale in any shop, store, or other place milk or cream unless the same is sold or offered, exposed, or kept for sale in tightly closed or capped bottles or receptacles. Nothing contained herein shall prevent the sale of milk or cream from cans, crocks, coolers, or other receptacles in restaurants, hotels, or at soda fountains, when the milk or cream is to be consumed in the restaurant or hotel or at soda fountains by guests or patrons ordering the same.

20. No person or corporation engaged in the business of selling or delivering milk or cream shall fill bottles or other receptacles with milk or cream on any public way. No such person or corporation shall fill any bottles or other receptacles with milk or cream in any place not previously authorized by the board of health. Such person or corporation shall, immediately upon receiving a written order from the board of health so to do, comply with any requirement of said board respecting the filling of milk or cream in bottles or receptacles, the manner or method employed in such filling, or the conditions and surroundings under which such filling is done or carried on.

Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., May 6, 1914.)

CHAP. 13. SECTION 1. No ice cream shall be manufactured or stored in any portion of any building which is used for the stabling of horses or other animals or in any building used in whole or in part for domestic or sleeping purposes unless the manufacturing or storage building for ice cream is separated from other parts of the building to the satisfaction of the board of health.

SEC. 2. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors and kept constantly clean. The floors and walls of said rooms shall be of such construction as to permit rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water or sterilized by steam.

SEC. 3. No person shall employ as a container for other substances than ice cream any vessel used in the manufacture and sale of ice cream.

SEC. 4. No person shall use a utensil of any kind or description in the service or sale of ice cream unless said utensil is washed in boiling water or sterilized at least once a day, or oftener if necessary, and no person shall use his fingers or hands to remove particles of ice from inside any vessel containing ice cream intended for sale.

SEC. 5. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of operatives; and all persons, immediately before engaging in the mixing of the ingredients entering into the composition of ice cream or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them clean during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

SEC. 6. No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding article, or so situated as to pollute the atmosphere of said rooms.